

STANDARD WOMAN'S PAGE RECIPES

WOMAN'S PAGE READERS.

For those who have failed to clip the recipes and helpful suggestions from the Standard from day to day we are reproducing in full page form recipes used during the past week, to be preserved in scrap books or otherwise by all interested in good cookery as a reasonable basis.

Remember, all manuscripts sent to the woman's page editor is held in confidence, only initials being used, and any good articles on tried recipes will be welcomed and used in the order in which they reach our desk.

RECIPES.

Broiled Oysters in Brown Sauce.—Drain one pint of oysters, reserving one cup of the liquor. Melt two tablespoons of butter, add two tablespoons of flour, and brown thoroughly. Add one cup of oyster liquor and one cup of stock made from extract of beef. Stir until thick. Put in double boiler to keep hot while broiling the oysters on a griddle. As fast as the oysters are cooked, put them in the sauce. Season with one tablespoon of catsup or Worcestershire sauce and salt and pepper to taste. Serve on toast.—Mrs. J. W.

Favorite German Cookies.

One cup of lard, three cups of molasses, one pound of brown sugar, one fourth pound of sweet almonds broken in pieces, find of two lemons grated, two ounces of citron cut up fine, one teaspoon each of powdered cloves and allspice, one half nutmeg grated, four cups of flour, one and one half teaspoons of baking soda, dissolved in a little hot water. Put the lard and molasses into a large kettle, and boil, then remove from the fire and add the flour and all other ingredients, and lastly the soda. Stir well to mix thoroughly, then allow it to stand 24 hours. Roll out the dough one half inch thick and cut with cookie forms. Grease the tin well with lard and bake in a moderate oven until the cakes are a golden brown. These are delicious months after they are baked.—M. E. W.

Salad.

One tablespoon of granulated gelatine, one fourth cup of cold water, three fourths cup of bouillon highly seasoned, one cup of thick cream whipped, one cup boneless chicken, one sweet red pepper. Soak the gelatine in water and make a bouillon of three fourths cup of hot water, one half teaspoon of extract of beef, a bay leaf or two, a few celery seeds, and a grating of nutmeg. Dissolve the gelatine in hot bouillon and strain. When it begins to thicken, beat with an egg beater until frothy, add the cream whipped until stiff, the chicken and sweet pepper cut in dice. Mix together and season with salt and pepper. Turn into mold and chill. Unmold on a platter covered with lettuce leaves, garnish with celery cut in small pieces and pecans or English walnuts. Serve with a good salad dressing.—Miss F. A. B.

Simple Marshmallow Fudding.—Cut one pound marshmallows into small pieces, mix with large cup seed of raisins chopped, and one pint whipped cream, slightly sweetened and flavored to taste. Place on ice until very cold and garnish with cherries.—Kindness of L. B. C.

SOUR CREAM RECIPES

Chicago Brown Bread.—1 cupful white flour, 1 cupful graham flour, 1 cupful whole wheat flour, 1 cupful molasses, 1 cupful raisins, 1 cupful sour cream, 2 teaspoonfuls soda, 1 teaspoonful salt. The Chicago brown bread is made in the same manner as the Boston, except that the raisins must be carefully mixed with the flour to prevent their sinking to the bottom of the loaf.

Sour Cream Cookies.—23 cup of butter, beaten to a cream, 2 cups sugar, 1 egg, 23 cup of sour cream, 1 teaspoonful soda, enough

EFFECTIVE DRAPING



One of the most pleasing gowns seen this season was made the subject of this sketch. In some ways it suggests the American Indian, for the embroidery around the neck opening is decidedly of that character. The yoke is of ecru cloth and the skirt portions are of deep burnt orange over a skirt of black satin. The embroidered buttons and tabs are made of the ecru material, the stitchings being taken in Indian colors.

flour to roll out as softly as possible, flavor with lemon juice.

Chocolate Gingerbread.

Mix well one cupful molasses, one half cupful sour milk, two teaspoonfuls of soft butter, one-half teaspoonful salt, one teaspoonful soda dissolved in one tablespoonful water, two cupfuls flour sifted with one teaspoonful each of ginger and cinnamon, and four tablespoonfuls of grated chocolate. Bake this in a loaf, in a steady oven, until a straw inserted comes out dry. This will be greatly improved by the addition of vanilla or chocolate icing.

Rye Breakfast Cakes.

One cupful molasses, one cupful of milk, one-half cupful sour cream, one teaspoonful soda, one-half teaspoonful salt. Make the mixture about as stiff as a gingerbread dough, with one part of white flour to three parts of rye meal. Bake it in hot gem pans, and serve with butter. Caraway seeds may be added when making the cakes for afternoon tea.

Smooth Gingersnaps.

Two cupfuls molasses, one cupful lard, one cupful sugar, one-half cupful sour milk, one tablespoonful ground ginger, two eggs, three and one-half teaspoonfuls soda and enough flour to roll thin. Instead of rolling with flour, grease the rolling pin and dough board well with lard, roll until the dough is thin and bake it in a quick oven. These gingersnaps can be rendered more fancy by the addition of chocolate or vanilla icing, or by sprinkling them with sugar.

Viennese Salad Dressing.

1 cupful thick sour cream, 1 tablespoonful sugar, a saltspoon of salt. Whip the cream until it is thick and then stir in vinegar enough to give the dressing a slightly tart flavor. This is delicious for chopped cabbage, lettuce or any green salad.

Sour Cream Pie.

1 cupful thick sour cream, 1 cupful sugar, 12 cupful seeded raisins, cut in two, 2 eggs, 12 teaspoonful cinnamon, 14 teaspoonful cloves, a pinch of salt, use the whites of the eggs for a meringue. Beat the yolks of the eggs with an egg beater. Add the sour cream, mix the cinnamon, cloves, salt and sugar thoroughly, and add them to the egg and cream. Beat thoroughly with the egg beater, then add the raisins. Use this mixture as the filling for a pie and bake slowly.

An Unusual Boston Brown Bread.—1 cupful rye meal, 1 cupful corn meal, 1 cupful graham flour, 34 cupful molasses, 2 cupfuls sour cream or one cup sour cream and one cup sour milk, 1 teaspoonful salt, 2 teaspoonfuls soda, steam 3 1/2 hours. Put the cream, or milk and cream, into the bread mixer (or mix in the usual way), reserving only enough milk to dissolve the soda. Add the salt and molasses and stir a few times. Then add the flour and the soda dissolved in a little milk. Stir thoroughly and pour into a tin with a funnel through the middle and steam steadily for three and one-half hours.

Braised Ox-tongue.—Take a perfectly fresh ox-tongue and put it in a saucepan; cover it with cold water, bring to the boil, then rinse well in cold water and dry in a clean cloth. Put in another pan, sufficiently large to hold the tongue, two ounces of fat raw bacon three sliced onions, two sliced turnips three sliced carrots, four stalks of diced celery, one blade of mace, one bay leaf, a bunch of herbs and ten whole peppers.

Rub the tongue all over with butter and place it on the top of these vegetables; add four blades of Savoy leaf onions, then cover the pan, place it on the stove and let the contents fry steadily for forty minutes. Then add two cupfuls of good stock; recover the pan, place it in a moderate oven, and let the contents simmer gently for four hours, adding, during the cooking, more stock as that in the pan reduces, and keeping the tongue and the onions frequently basted. When cooked, take up the tongue cut off the fat end, and with a sharp knife peel off the outer skin. Press out all the juice from the onions. Serve the tongue with the onions round the dish.

RECIPES.

Spring Vegetables.—Salsify and asparagus are the earliest spring vegetables. They are kept in the ground all winter and are dug any time that the frost leaves the ground. Some people dig a part of the supply and bury it in sand for use during the frozen months. When taken from the ground after the cold winter months are over, they are at their best.

Creamed Salsify.

Scrape the salsify and throw into cold water, as it turns dark if exposed to the air. Cut in small slices and boil till tender; use as little water as possible and let it cook away at the last. Serve in half slices of buttered toast. Cooked in this manner the flavor is retained, whereas by boiling in a quantity of water, and draining it off, much of the flavor is lost. E. H. B.

Recipe for Spice Cake.

Here is my recipe for an inexpensive spice cake. It is so delicious and will easily sell for 50 cents. One cup sugar, one egg, one-half cup meat frying, one cup rich sour milk in which has been beaten one small teaspoon soda, two cups flour (measured before sifting), one heaping teaspoon ground cinnamon, one-third of nutmeg, grated, one large cup raisins, seeded and cut in two with scissors (not chopped). Bake in a small dripping pan in a slow oven. Frost with a plain boiled frosting. This cake is moist and keeps so for a long time. Cottage cheese is also a good seller.

Mint Jelly.

Two bunches of mint, simmered in 1 pint of water for 1-2 hour; 1 cup sugar, 1 1/2 tablespoonfuls of granulated gelatine, softened in 1-2 cup of water; juice of 2 lemons. When the gelatine has softened, pour the water from the cooked mint over the softened gelatine, then add the sugar and lemon juice. A delicate green color may be obtained by

the use of a little vegetable color paste.

Strain and chill; cut in squares and serve with lamb in the place of mint sauce. It may be used as a garnish for the lamb. M. M. E.

New and Fine.

Recipe for cherry cake. Cream one cup of sugar and one-half cup of butter; add three well beaten eggs, three tablespoonfuls of cream, one teaspoon of cinnamon, nutmeg, and cloves, one and one-half cups of flour into which has been sifted one scant teaspoon of soda. Mix well and add a cup of canned cherries, juice and all. New and fine. MRS. F. D.

Boiled Salad Dressing.

One-half teaspoonful of salt, one teaspoonful of mustard, 1 1/2 tablespoonfuls of sugar, 1-2 tablespoonfuls of flour, yolks of two eggs, 1-2 tablespoonfuls of melted butter, 3-4 cup of milk, 1-4 cup of vinegar. Mix the dry ingredients, yolks of eggs beaten, butter, milk, and last of all the vinegar a little at a time. Cook in a double boiler until thick, stirring constantly. When cool, thin to the desired consistency with cream or fruit juice. This may be used for any fruit salad. A. R. S.

Sliced Bananas With Figs.

Peel and cut into thin slices fully ripened bananas. Place them in a glass dish with an equal quantity of whole, preserved fresh figs, the kind that come prepared in a syrup and done up in cans or glass jars. Serve very cold and with heavy cream.

Bananas and Pineapple.

Peel and cut ripe bananas into thin slices; add to the slices grated pineapple sweetened to taste, allowing about one tablespoonful to each banana. Serve this in sherbet or ice cream glasses, with a tablespoonful of whipped cream on top of each.

Banana Cake.

Line a square shallow baking pan with a rich biscuit dough, rolled out very thin. Cut bananas into round slices, arrange them on the dough dish with an equal quantity of whole, preserved fresh figs, the kind that come prepared in a syrup and done up in cans or glass jars. Serve very cold and with heavy cream.

Planked Shad.

One shad with the backbone removed, one tablespoonful of salt, hot seasoned mashed potatoes, three tablespoonfuls of finely chopped parsley, a few drops of onion juice, a few grains of red pepper, a dust of paprika, six tablespoonfuls of butter and sprigs of parsley. Wipe the shad, place skin side down on a hot buttered oak plank. Spread with butter, sprinkle with salt, pepper, onion juice, red pepper and paprika. Cook in a hot oven for one-half an hour. Spread over with the tomato catsup and sprinkle over chopped parsley. Garnish with seasoned hot mashed potatoes, pressed through a pastry bag and rose tube, also with sprigs of parsley or lemons cut in crescent shapes.

Spinach Souffle.

Rub two cupfuls of cooked spinach through a sieve, add one cupful of white sauce, salt and pepper to taste, and the whites of three eggs beaten to a stiff froth, put the mixture in buttered timbale cups.

Set the cups in a pan of hot water, and bake in a moderate oven for one-quarter of an hour. Before serving, sprinkle the top of each with chopped parsley and rice of yolk of hard-cooked egg.

Pineapple Pudding.

One-quarter of a pound of canned pineapple, one-quarter of a pound of flour, one-half a cupful of butter, one cupful of milk, four tablespoonfuls of sugar, three eggs, two tablespoonfuls of pineapple syrup and 1/2 teaspoonful of vanilla extract.

Put the sugar, butter and milk in a saucepan to boil; remove the pan from the fire and stir in the flour; replace the pan on the fire and cook for eight minutes, stirring all the time. Remove from the fire, add the yolks of the eggs, one by one, stirring each thoroughly; then add the pineapple cut up in small dice, the syrup and the extract. Whip the whites of the eggs to snow, and add them last and very gently. Pour the whole in a plain mold, buttered inside and dusted with sugar; cover with a buttered paper, and steam gently for one and one-quarter hour. Serve with syrup sauce.

To make the syrup sauce, mix in a saucepan two tablespoonfuls of the pineapple syrup, one-half a cupful of water, one tablespoonful of sugar, one-half a teaspoonful of vanilla extract and one tablespoonful of starch. Stir till it boils and cooks for ten minutes, and serve round the pudding.

Macaroni Soup.

Three ounces of macaroni broken in small pieces, one heaping tablespoonful of butter, one quart of stock salt and pepper to taste. Throw the macaroni into boiling water; add the butter, a pinch of salt and boil for forty minutes. Drain and drop it in the boiling stock and cook for one-quarter of an hour. Serve grated Parmesan cheese with it. It must be boiled quickly or the macaroni will be tough.

Bananas Baked or Broiled.

If you are tired of potatoes, try bananas in this way the next time that you have a roast lamb or chicken dinner. Take six large, ripe bananas, peel and split into halves lengthwise, lay in a shallow pan (aluminum or granite), cut side up. Sprinkle them with sugar, grate over a little lemon rind; cut one tablespoonful of butter into pieces and put over the top, and then add sufficient water to barely cover the bottom of the pan—about two tablespoonfuls. Put into a hot oven and bake until the bananas are brown and soft. Baste frequently. Serve hot without removing from the pan.

These can be very quickly cooked on a gas range by broiling instead of baking. Put them in the broiling oven, not too near the flame, watch carefully and baste more frequently with the water take about 30 minutes. Bananas prepared in this way

also make an excellent dessert. Substitute one tablespoonful of orange marmalade for the grated lemon rind; serve warm with cream.

Bananas Baked in the Skin.

Select fine, large bananas—preferably the red ones. Remove a strip of skin from each and place them in a baking pan with the exposed side up. Sprinkle them with sugar, pour over a little melted butter, pour two tablespoonfuls of water in the bottom of the pan. Bake in a hot oven until soft, about 20 minutes, basting frequently. Remove them from the oven, place on a dish without removing the skin, add two tablespoonfuls of lemon juice to the remaining juice in the pan and pour this over the bananas. Serve as a dessert with cream.

Bananas Sauted.

Peel and cut bananas into slices lengthwise. Place them in a shallow pan containing a little hot olive oil or butter. Brown quickly on both sides. Serve warm, dusted with confectioner's sugar.

To saute bananas southern style, peel and cut into lengthwise slices. Put one tablespoonful of butter into a shallow pan and when hot add one tablespoonful of molasses. Place the bananas in this, cook slowly until brown on one side, then turn and brown on the other. These are delicious served hot with broiled chicken.

RECIPES.

Cornmeal Dressing for Turkey.

Make your cornbread as follows: One pint sour milk, one teaspoon soda, one teaspoon baking powder, one teaspoon salt, one tablespoon sugar, two tablespoonfuls shortening, equal parts cornmeal and flour, enough to make medium thick paste. Beat all together well, grease a heavy pan and sprinkle cornmeal on it, have the pan hot, put in your bread and bake it in a slow oven. For your dressing the bread must be at least a day old, older is better. Crumble it fine, add a little salt, pepper and butter; mix well and stir; then put into a turkey.

CARAMEL PIE.

One pint sweet milk, one cup brown sugar, yolks of two eggs, one heaping tablespoonful flour, one teaspoon vanilla, small piece butter. Scald milk and sugar together, stirring a little until sugar is moistened with a little milk. When the mixture is in the fire, add butter and when cool put in vanilla. Beat whites of eggs stiff, adding a little sugar and vanilla, bake pie in cooked crust, put meringue over top and brown lightly. K. E. B.

Some Helpful Suggestions.

Muffins would be served on many more breakfast tables if this meal were not prepared so hurriedly that there is not time enough to stir up muffins and bake them. With certain kinds of baking powder the batter may be stirred up the night before and if set in a cool place it will remain in a partially leavened condition all night, and the raising will be completed when put in the oven in the morning. No difference will be noticed between muffins mixed the night before and those mixed immediately before baking. This should not be attempted, however, with any of the old fashioned baking powders.

The old fashioned way was to bake muffins in a hot oven, but this makes a thick heavy crust and a soggy center, which is unpalatable and hard to digest. The proper and healthful way to bake muffins is to start the oven at a low temperature, just as for baking cakes. When the muffins come up to the top of the pan the heat should be raised, and they should be baked until a crisp crust is formed. This crust will be thin, and the centers will be found light and fluffy, but thoroughly baked.

Always sift the flour and baking powder together at least three times, no matter what kind of pastry is to be made. This will insure its rising evenly and the flour is lightened by having air sifted into it. Either water or milk may be used for muffins. Milk will make the richer muffin and brown better, but water will answer the purpose very nicely when milk is not to be had.

A most excellent "spread" for muffins, hot biscuits and hot cakes is made by creaming together about equal parts of butter and honey either strained or in the comb. If the butter is solid it will work up to about the consistency of hard sauce and it is simply delicious.



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PRACTICAL BAKING LESSONS.

Muffins.

When properly made there is nothing more appetizing for breakfast or tea than muffins or gems, as they are sometimes called. With honey, preserves or marmalade they readily make the chief feature of the meal, and there are so many ways to vary them that one can have a different kind about as often as she likes.

A great many housewives have had trouble in making rich, light, moist muffins without their falling, and to overcome this they have resorted to making the batter stiff, but when baked the muffins are very dry. A muffin can be made almost as light and just as palatable as a pop-over, but to make a light, moist muffin which is not soggy in the center, a good baking powder must be used like biscuits, the softer the dough goes into the oven the lighter the muffins that come out of it.

One-Egg Muffins.

2 cups flour, 2 slightly rounded teaspoonfuls baking powder, 1-2 cup sugar, 1-4 cup water or milk. Sift dry ingredients together three times. Add to this the unbeaten egg, melted shortening and water or milk. Then beat all together until perfectly smooth. Oil muffin tins, then draw up the dough to cover the pan, then increase the heat to bake and brown, the muffins. This recipe makes 12 large muffins. Raisins or currants may be added if desired.

Graham Muffins.

1 cup graham flour, 1 cup pastry flour, 2 level teaspoonfuls K C baking powder, 1-2 level teaspoonfuls sugar, 1-2 teaspoonful salt, 1 egg, 1-4 cups milk or water, 2 to 3 tablespoonfuls melted butter; mix and bake as one-egg muffins. Graham batter should always be quite soft to insure lightness and a moist muffin.

Paper Bag Cookery.

Cooking in paper bags, for meat, vegetables and pastries is becoming so popular that recipes for this method are greatly in demand. One can buy the especially prepared bags at all grocers in a size that suits a very small cost. Below are given a few recipes which I have found are much finer in the bags than baked in the open oven. N. L.

Apple Dumplings—Paper Bagged.

2 cups sifted pastry flour, 14 teaspoonful salt, 2 level teaspoonfuls baking powder, about 34 to 1 cup milk, 1 cup shortening, cinnamon or nutmeg, sugar.

Sift together three times the flour, baking powder and salt, work in the shortening and mix to a dough with milk as needed, roll into a square sheet one-third inch thick and cut in four pieces. Lay a core and pared apple on each piece, fill the center with the sugar and cinnamon, then draw the dough to cover the apple; make smooth and place in a well buttered paper bag, giving plenty of space in the bag for the dumplings to rise. In using the bags, oil the entire inner surface, have the seam side up and pin mouth of the bag securely. Place the bag on a shallow pan. Have a slow oven when the bag is placed in the oven and increase heat later. Find the most frequent mistake in using bags is to have the oven too hot. It takes much less heat to bake in a paper bag than in the open oven. To determine when the apple dumpling is baked, make a small hole in the top of the bag and test with a fork. You will find apple dumplings baked in bags are delicious, the pastry being very light and soft. So often apple dumplings baked in the old way in the open oven have a very hard crust.

Serve dumplings with cream or hard sauce.

Hard Sauce.

Beat half a cup of butter to a cream, gradually beat in one cup of sugar and press into a dome shape on a glass or china plate. Grate a little nutmeg over the top.

Beef Roll in Paper Bags.

3 cups flour, 1 teaspoonful salt, 13 cup shortening, sweet milk, 2 beaten eggs, grating of onion, 3 level teaspoonfuls baking powder, 1 cup each, chopped cooked beef and ham, 1 teaspoonful each salt and pepper, broth or water.

Mix a biscuit dough of the flour, salt, baking powder, shortening and milk, and roll into a sheet half an inch thick, having the ends even. Mix the other ingredients by themselves, using liquid as needed to make a paste. Spread the paste over the dough and roll like a jelly roll.

Other cooked meats may be used in the same way. Often we have several different kinds of cold meats left, with not enough of any one kind for a particular purpose. One can use these several kinds putting them through the food chopper, using two cups of this chopped meat, seasoning as desired. For baking in the paper bag prepare the bag as for apple dumplings and bake by same rules. Serve with a brown gravy.

Puddings.

The secret of getting light, palatable pudding is in not baking or steaming too fast. The pudding must have a slow even heat until it has become light and porous. If directions below are followed failure is impossible.

Marble Pudding.

Two cups sifted pastry flour, 2 level teaspoonfuls baking powder. One-half teaspoonful cinnamon. One-fourth teaspoonful salt; 2-3 cup sugar.

Yolks of two eggs, beaten light. Four tablespoonfuls melted butter. One-half cup cold water. Whites of two eggs, beaten dry. One and one-half ounces melted chocolate.

Sift together, three times, the flour, baking powder, salt and cinnamon. To the yolks add the sugar, butter and water, and stir into the dry ingredients. Divide the mixture into two parts and add the chocolate to one part. Dispose the two parts in a buttered mold to give a marbled appearance. Steam forty-five minutes.

In mixing egg and sugar, use a rotary egg beater making a light creamy

mixture of egg yolks and sugar. In steaming pudding have low blaze under the water for at least the first fifteen minutes, giving the pudding time to rise before cooking. Serve with Vanilla sauce.

Vanilla Sauce.

Boil one cup of sugar and one-half cup of water six minutes; add two teaspoonfuls of butter and a teaspoonful of vanilla extract.

Cherry Pudding.

Two cups sifted pastry flour, 2 level teaspoonfuls baking powder. One-half teaspoonful salt; one-fourth cup butter. Two eggs; three-fourths cup milk (scant).

Sift together three times, the flour, baking powder and salt and work in the butter; beat eggs, add milk to eggs and stir into the flour. Half fill a baking pan with cherries, add bits of butter and pour batter over top of cherries, and bake slowly for fifteen minutes, then increase heat and bake until pastry is done. Turn on a plate with cherries uppermost, serve with hard sauce, or very sweet cherry juice. Other fruits, such as apples, peaches, apricots, berries or bananas may be used.

Hard Sauce.

Cream one-fourth cup butter with one-half cup sugar and flavor to suit, putting over pudding when pudding is still warm.

Prune Kuchen.

Two cups sifted pastry flour, 2 level teaspoonfuls granulated sugar. One-fourth teaspoonful salt; one-fourth cup butter. Two level teaspoonfuls baking powder.

Cinnamon to taste; one egg. Two-thirds cup milk; one-half pound prunes. Three tablespoonfuls melted butter and three tablespoonfuls sugar for top of Kuchen.

Sift together, three times, the flour, sugar, salt and baking powder, and work in the butter. Beat the egg, add the milk, and stir into the dry ingredients. Turn into a shallow buttered pan and spread the dough evenly in the pan. Have the prunes cooked tender and remove the stones. Press the prunes skin side down, into the top of the dough.

Brush over with melted butter, dredge with sugar and cinnamon, and bake twenty-five minutes. Serve hot, cut into squares, with hard sauce or stewed prunes.

Corn Meal Muffins.

1-4 cup butter, 2 eggs, well beaten; 1 1-2 cups corn meal, 1-2 level teaspoonful salt, level teaspoonful baking powder, 1-2 cup sugar, 1 cup milk or water, 1-2 cup milk or water. Cream the butter, add the sugar and eggs; sift together three times the meal, flour, salt and baking powder; add this to the first mixture alternately with the milk; bake about 25 minutes, baking a little slowly to start, then increase heat to bake brown.

Bacon Muffins.

2 cups flour, 3 level teaspoonfuls baking powder, 1-4 cup sugar (if desired), 1-4 cup melted lard or butter, 4 or 5 slices of bacon fried crisp and broken into small bits, 1 teaspoonful salt, 1 cup milk or water; mix and bake as one-egg muffins above.

Date Muffins.

1-3 cup butter, 3-4 cup milk or water, 2 cups pastry flour, 3 level teaspoonfuls baking powder, 1-4 cup sugar, 1 egg, 1-2 teaspoonful salt, 1-2 pound dates. Cream the butter, add the sugar and the eggs, beaten light. Sift together three times the flour, baking powder and salt; add these to the first mixture, alternately with the milk; beat thoroughly and add the dates, stoned and cut in pieces. Bake rather slowly to start, increasing heat to brown.

Baking Hints.

Select materials with great care. The best of everything is always the cheapest. To have a perfect finished product we must first have good material for our foundation. In selecting materials for baking, first get a high grade baking powder, for unless properly leavened, food is not palatable. Shortening must be fresh and sweet.

Sugar should always be cane sugar. Water is equally as good as milk in all articles where a large amount of sugar is used, except for cookies.

Larger masses of dough require longer time for rising and baking. Bear in mind that baking rules are as important as measuring rules, and not bake cakes, puddings and such pastries as short cake, dumplings and meat rolls with a hot fire at the start. Have a slow oven until the dough doubles in bulk; then increase heat to bake and brown.

Biscuits, cut cookies and pie pastry require a hot oven. Have food thoroughly cooked. Half cooked pastries are hard to digest and injurious, better to overbake than underbake; but watch your oven carefully and a little practice will soon bring you good results. Remember, the baking requires as careful attention as the mixing and no young cook will succeed who overlooks this fact. Don't forget your cake for an instant after you put it in the oven. A moment too long may spoil it.

Fried Beets.

Wash two bunches of beets and cook whole in boiling salted water until very tender, time required being three to five hours. Old beets will never be tender, no matter how long they may be cooked. Drain and put in cold water that the skins may be easily removed. Brush over with beaten egg, toss in fine bread crumbs and fry in smoking hot fat to a golden color; drain and serve hot.

HARD SOAP.

To five pounds of lard or dripping of any kind put one quart of water and one can lye and stir until dissolved. The grease should be melted before it goes in, but not hot. Stir over the fire until it gets thick, pour into a dripping pan and set away to harden. This soap will float in water. Before it hardens you may stir in a little borax. MRS. M. A.

DINNER MENUS.

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